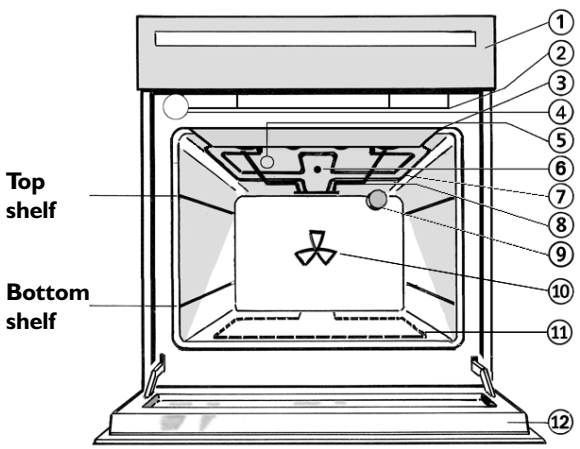
OVN 610 / OVN 910 PRODUCT DESCRIPTION SHEET

GB

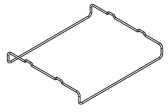


1. Control panel
2. Cooling fan [1] (hidden)
3. Grill safety guard [2]
4. Door lock [3]
5. Catalyser
6. Upper heating element safety guard
7. Grill heating element
8. Upper heating element
9. Rear oven lamp
10. Oven fan
11. Lower heating element (hidden)
12. Oven cool door

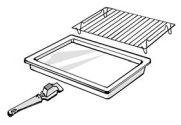
[1]The cooling fan may continue running even after the oven is switched off. During the pyro-clean cycle the fan runs faster than during normal cooking functions.
[2]Prevents food from coming into direct contact with the grill. Nevertheless, you are advised not to touch the safety guard whilst the oven is on.

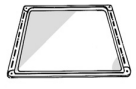
[3]During the pyrolysis function an automatic "door lock" device is activated, the indicator lights up at " " on the programmer display, and the lamp remains off.
The oven door will heat up during pyro-cleaning hence children must be kept **well clear of the appliance**.

ACCESSORIES

Tray support: 

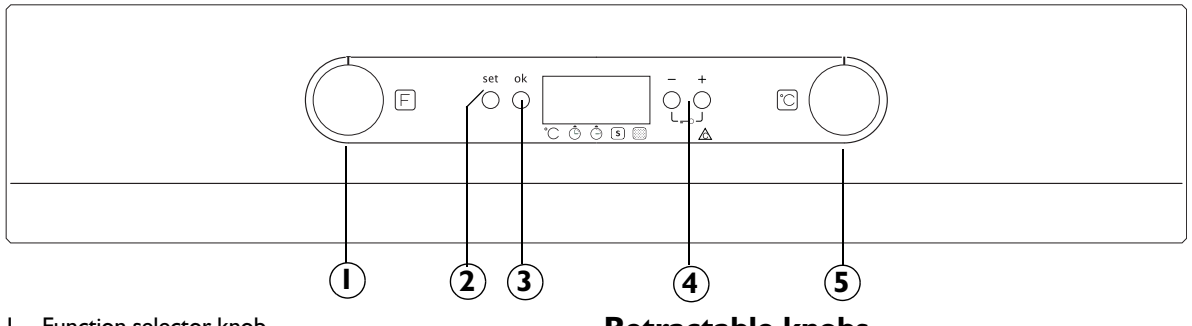
Wire Shelf:

Grill Pan Set: 

Baking tray: 

Meat probe:

CONTROL PANEL



1. Function selector knob
2. Programming button: ("set")
3. Confirmation button ("ok")
4. Buttons for changing time ("-" "+")
5. Thermostat knob

Retractable knobs

- To use this type of knob, press it in the middle.
- The knob comes out.
- Turn it to the required position.

Once cooking is over, turn the knob to **0** and press it again to restore it to its original position.

Oven function chart

Function	Temperature range	Description of function
Oven OFF	-	-
LAMP	-	• To switch on the oven light.
STATIC	80°C - 250°C	• To cook meat, fish and poultry on the same level. • Preheat the oven to the required cooking temperature and introduce the food. • Ideally, the second or third shelf level should be used.
PASTRY/FAN	80°C - 250°C	• To cook on up to two different shelf levels. • If necessary, switch the positions of the dishes to cook food more evenly. • It is not necessary to preheat the oven (except for pizzas and focaccias).
GRILL	80°C - 250°C	• To roast meat and poultry. • Fit the cradle into the second shelf level and thread the food onto the spit, securing it with the prongs provided. • Push the spit all the way into the hole at the right of the back wall of the oven and rest it on the cradle. • Pour a little water into the drip tray (on the first shelf level) to reduce smoke and fat spatters. • Don't forget to remove the plastic handle before closing the oven door and replace it again when removing meat at the end of the cooking time.
TURBO GRILL	80°C - 250°C	• To grill large joints of meat (roast beef and other roast meats). • Preheat the oven for 3 - 5 min. • The oven door must be kept closed during the cooking cycle. • When cooking meat, pour a little water into the drip tray (on the bottom level) to reduce smoke and fat spatters. • Ideally the meat should be turned during cooking.
DEFROSTING	Consult the programmer description sheet	• Ideal for thawing frozen food at room temperature. • The food should be placed in the oven in its wrapping to prevent it from drying out.
PYRO-CLEAN	Refer to the programmer sheet for further details	• Self-cleaning time can be set from a min. of 1h / 30 minutes to a max. of 3 hours.
SPECIAL FUNCTION	80°C / Food-warmer 250°C Pizza	• Food warmer: for keeping food at a constant temperature of approx. 80°C. • Pizza: ideal for baking pizzas and bread 250°C.

Important notes:
During the self-clean cycle (pyrolysis) make sure to remove all the accessories supplied, to prevent any further increase in the outside temperature of the door and to ensure more efficient cleaning of the bottom part of the oven.

ⓘ See preheating times in cooking table.

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COOKING TABLES

FOOD		Function	Preheating (minutes)	Shelf (from the bottom)	Temperature (°C)	Cooking time (minutes)
MEAT	Lamb, mutton		12	2	200	90 - 110
			14	2	200	90 - 110
	Roast (Veal, Pork, Beef) (kg. 1)		12	2	200	100 - 110
			14	2	200	100 - 110
	Chicken, Rabbit, Duck		12	2	200	80 - 90
			14	2	200	80 - 90
	Turkey (kg. 3-4)		12	1	200	160 - 180
			14	1	200	160 - 180
	Goose (kg. 2)		12	2	200	100 - 130
			14	2	200	100 - 130
FISH	(WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Cod		12	2	200	50 - 60
			12	2	180	50 - 60
	(CUTLETS) (1 kg.) Sword Fish, Tuna		12	2	200	50 - 60
			12	3	180	50 - 60
VEGETABLES	Stuffed peppers and tomatoes		12	2	200	60 - 70
			12	2	180	60 - 70
	Roast potatoes		12	2	200	50 - 60
			14	2	200	50 - 60
PIZZA BREAD	Pizza - Bread	S	*	2	250	15 - 20
		S	*	2	250	15 - 20
		S	*	1-3	250	20 - 30
		S	*	1-3	250	20 - 30
CAKES CONFECTIONARY ETC	Leavened cakes		10	2	170	40 - 50
			11	2	170	40 - 50
	Filled pies (with cheese)		11	2	190	70 - 90
			11	2	170	70 - 90
	Tarts		11	2	180	50 - 60
			12	2	180	50 - 60
	Apple strudel		12	2	200	50 - 60
			12	2	180	50 - 60
	Biscuits		9	2	160	30 - 40
			10	2	150	30 - 40

* For preheating times, consult the user guide section “Special functions”.

FOOD		Function	Preheating (minutes)	Shelf (from the bottom)	Temperature (°C)	Cooking time (minutes)
CAKES CONFECTIONARY ETC	Choux buns		11	2	190	40 - 50
			12	2	180	40 - 50
	Savoury pies		12	2	200	50 - 60
			13	2	190	50 - 60
	Filled fruit pies e.g. Pineapple, Peach		11	2	180	50 - 60
			12	2	180	50 - 60
	Meringues		7	2	120	150 - 180
			-	2- 4	120	150 - 180
	Vol-au-vents		12	2	200	30 - 40
			13	2	190	30 - 40
	Soufflés		12	2	200	50 - 60
			13	2	190	50 - 60
	Lasagna		12	2	200	50 - 60
			13	2	190	50 - 60

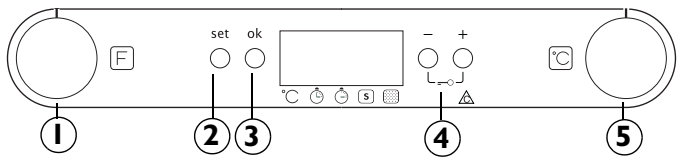
COOKING TABLE FOR GRILL FUNCTION

FOOD		Function	Preheating (minutes)	Shelf (from the bottom)	Temperature (°C)	Cooking time (minutes)
MEAT	Steak		16	3-4	225-250	40 - 50
	Cutlets		16	3-4	225-250	30 - 40
	Sausages		16	3-4	225-250	30 - 40
	Chops		16	3-4	225-250	30 - 40
	Chicken legs		12	3-4	200-225	40 - 50
	Kebabs		12	3-4	200-225	40 - 50
	Spare ribs		12	3-4	200-225	40 - 50
	1/2 chicken		12	3	200-225	50 - 60
	1/2 chicken		8	2	200-225	50 - 60
	Whole chicken		8	2	200	60 - 70
	Roast (pork, beef)		8	2	200	70 - 80
	Duck		8	2	200-210	80 - 90
	Leg of lamb		8	2	200	70 - 80
	Roast beef		9	2	225-250	50 - 60
	Roast potatoes		8	3	200-210	50 - 60
FISH	Fish (gilthead, trout)		7	2	190-200	50 - 60
	Fish (steaks)		12	3-4	200-225	30 - 40

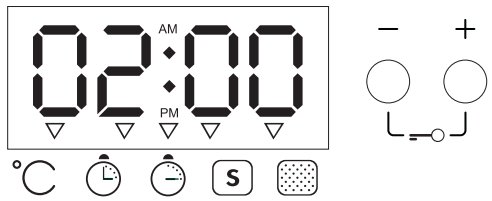
N.B: GRILL, turn meats halfway through cooking time.

GB INSTRUCTIONS FOR USING THE ELECTRONIC TIMER NUTID

Electronic timer



Displays



1. Function selector knob
2. Setting button: (“set”)
3. Confirmation button (“ok”)
4. Buttons for changing time (**“-” “+”**)
5. Thermostat knob

Starting the oven

When the oven is connected to the power supply for the first time, or reconnected after a power failure, the display indicates “ 12.00”.

Selecting and changing the clock time:

1. Press “set”. The time of day flashes on the display.
2. Press button **“-”** or **“+”** to set the hour.
3. Press “set” and **“-”** or **“+”** to set the minutes.
4. Press “ok” to confirm.

To change the time:

Press and hold “ok” for 3 seconds. until the time flashes on the display. Repeat the steps described above.

Select cooking function:

1. Turn knob (1) to the chosen function.
2. Turn knob (5) to select the temperature.
   (NB: during the “defrost” function, the temperature shown on the display is for guidance only and does not mean the oven is heating up: the oven temperature remains comparable to room temperature, as per the description of the function in the product description sheet).
3. Press “ok” to confirm; the oven will switch on. The indicator next to °C switches on.
4. The indicator °C switches off when the oven reaches the selected temperature.

To change the temperature:

1. Turn knob (5) and select the desired temperature.

Important notes:

To cancel any selection, turn knob (1) to **“0”**. Alternatively, press “set” to switch the oven off, maintaining the previously selected functions.

Selecting the cooking time:

Select the cooking time (available with any function, except for the special functions) to turn the oven on for a specified period of time. At the end of the specified time the oven will switch off automatically. The maximum programmed cooking time is 6 hours.

1. Set the function and the temperature (see chapter: “Selecting the cooking function”) up to point 2 without confirming by pressing “ok”.
2. Press “set” (the indicator ▼ on the display lights up next to the cooking time symbol ⏱) and, within 8 minutes, select the desired cooking time using buttons **“-”** o **“+”**.
3. Confirm the selection by pressing “ok”; the oven switches on and the display shows the residual cooking time.
4. To change the previous temperature setting, turn knob (5).
   To return to the residual cooking time, wait 5 seconds.

Appearance of End on the display:

Once the set time has elapsed, an acoustic signal is heard and End appears on the display.
The oven will switch off automatically.
To change the cooking time, use button **“-”** or **“-” “+”**. Return to point 3 chapter “Selecting the cooking time”.

1. Turn knob (1) to “0”

The time of day appears again on the display.

Selecting the end of cooking time

Using this function it is possible to preset the end of cooking time. The maximum programmed cooking time is 23 hours and 59 minutes.

1. Proceed as described in points 1 and 2 chapter “Selecting the cooking time”
2. Press “set” to set the end of cooking time: the indicator next to the symbol ▼ lights up ⏱.
3. Set the end of cooking time using button **“-”** or **“-” “+”**.
4. Press “ok” to confirm the end of cooking time.

The oven will turn on automatically at the end of cooking time minus cooking time: the indicators on the display above the symbols ▼ ▼ ⏱ ⏱ will light up.

Special functions

Turn knob (1) to function S, ▼ lights up next to the symbol S.

Keep warm

This maintains a constant temperature of 80°C in the oven.

1. Turn knob (5) to the symbol ≋
2. Press “ok” to confirm.
3. The indicator next to °C on the control panel switches off when a temperature of 80°C is reached, a factory-set time of 5 minutes flashes on the display and an acoustic signal sounds.
4. Place the food in the oven.
5. To change the preset time, use button **“+”** or **“+” “-”**.
6. Press “ok” to confirm.
7. Once the set time has elapsed, the oven switches off, an acoustic signal is heard and End appears on the display.

Pizza

This operates at a fixed temperature of 250°C and is ideal for baking pizzas.

1. Turn knob (5) to the symbol S.
2. Press “ok” to confirm.
3. The indicator next to °C on the control panel switches off when a temperature of 250°C is reached, a factory-set time of 12 minutes flashes on the display and an acoustic signal is heard.
4. Place the food in the oven.
5. To change the preset time, use button “+” or **“+” “-”**.
6. Press “ok” to confirm.
7. Once the set time has elapsed, the oven switches off, an acoustic signal is heard and End appears on the display.

Pyrolysis function

1. Turn knob (1) to the self-cleaning Pyrolysis function, ▒ and for 2 seconds the display shows clean CLn, the selector automatically sets a minimum time of 1:30.
2. Use buttons **“+” “-”**, to change duration of the self-clean cycle. The maximum programme time is 3 hours.

The end of pyrolysis time can be set as follows:

1. press “set” to set the end of pyrolysis time.

The indicator ▼ next to the symbol ⏱ lights up.

2. Set the end of pyrolysis time using buttons **“+” “-”**.
3. Press “ok” to confirm the end of pyrolysis time.

The oven will automatically turn on at the end of pyrolysis time minus pyrolysis time (set previously).
The indicators ▼ above the symbols ⏱ ⏱ light up.

4. To increase pyrolysis time, press “set” and then set the new pyrolysis time using the button **“+”**.
5. Confirm by pressing the “ok” button”.

When the set time has elapsed, an acoustic signal is heard and the display shows End.

6. Press “ok” to stop the acoustic signal.
7. Turn the knob (1) to “0”, the time of day appears again on the display.

GB INSTRUCTIONS FOR USING THE ELECTRONIC TIMER NUTID

Timer

The timer can only be set when the oven is not in use and allows a maximum setting of 6 hours.

To set the timer:

1. Leave knob (1) at **"0"**. The display shows the time of the day.
2. Press "set". The indicator next to the symbol ▼ lights up .
   Use buttons **"-"** or **"+"** to set the desired time.
3. Press "ok" to confirm the selection.

Once the set time has elapsed:

An acoustic signal sounds and flashes on the display End.

Press "ok": The acoustic signal stops. The time of day appears again on the display.

Childproof lock :

1. With knobs (1) and (5) set to "0", press buttons **"-"** and **"+"** at the same time for 3 sec.
   NB:
   Activation of the LOCK function is signalled by an acoustic signal, whereas the symbol will appear on the display.
   When set, the display will continue to show the time.
1. The oven functions will not operate while the childproof lock is activated.
2. To deactivate the lock, repeat the sequence described in point 1.